## **DRAWINGS**

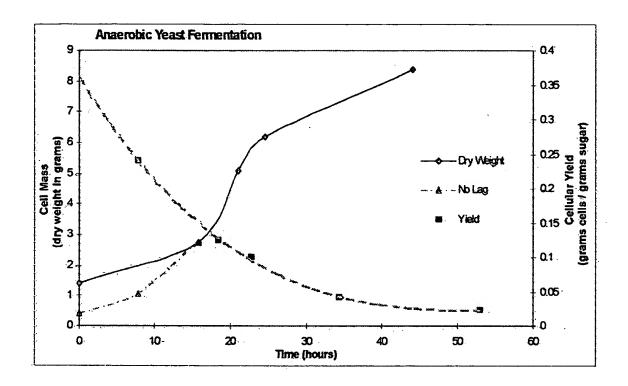
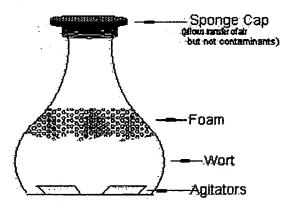


Figure 1



2 liter Fernbach Flask

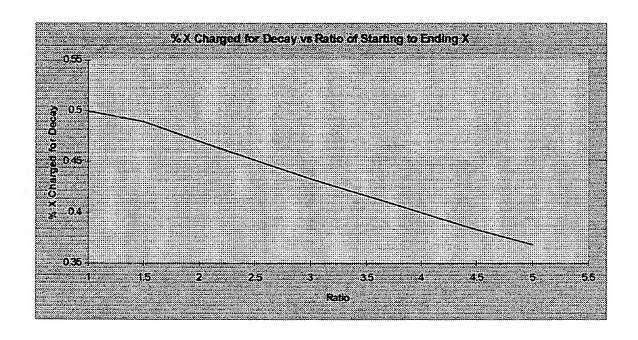
Oxygen transfer is limited by the small surface area on the top, and the foam that forms.

Figure 2

Time During Fermentation	Yield	Ammonia Needed	Water Produced	CO <sub>2</sub> Produced	Yeast Produced	Ethanol Produced
	(g cells/	(grams)	(grams)	(liters)	(C-H -O-N) (grams dry	(C <sub>2</sub> H <sub>2</sub> O) (grams)*
	g sugar)	(grains)	(grains)	(iiters)	wt.)	(granns)
1st 3rd	.15	18.70	5.1	22.51	15.04	41.19
2nd 3rd	.052	.65	1.79	25.54	5.20	47.68
3rd 3rd	.023	.29	.79	26.44	2.30	49.61
Overall	.05	.626	1.72	25.60	5.00	48.52

<sup>\*</sup> For ethanol volume, divide weight (in grams) by its' density (0.789 grams/ml)

Table 1

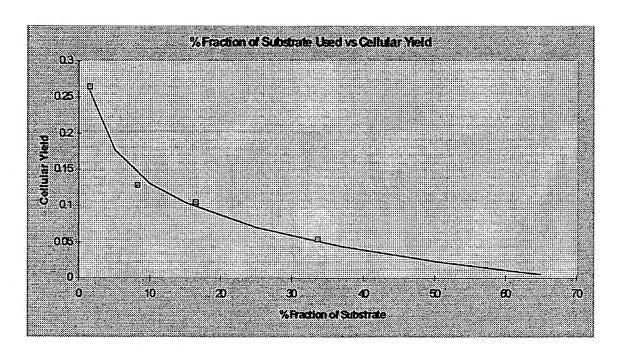


EQXchrgd Xchrgd =  $0.504076447609 \times EXP(-0.0816252748703 \times Ratio)$ 

Figure 3 / Equation 10

Sample Name	Time (hours)	X weight (grams)	S.G. Reading (g S/I. see EQSG)	Measured CO2 Flow (ml / min)
to	0	1.415	183.59	0
$t_i$	15.75	2.73	178.11	3.944
t <sub>2</sub>	21.03	5.1	158.94	12.344
t <sub>3</sub>	24.5	6.18	147.99	15.074
t <sub>4</sub>	44.08	8.38	95.965	7.234

Table 2



Comparison of the four data points with the yield curve (EQ%used)  $Y = -6.67814305038 \times 10^2 \times [ln(\%used)] + 0.284841059276$  log fit;  $r^2 : -.9924$ 

Figure 4

	l w mass b?					
	G Charge what new mass b?	(EQXchrgd)	0.471	0.475	0.5	0.493
on Data	F Ratio new X/Start X	(Starting X + E) / Starting X	1.9923	1.88925	1.22457	1.434307
Fest Fermentation Data	E Sub-total new mass	(B + D)	1.404145	2.4276576	1.14528	2.6840176
Test F	C D Total hours of Mass lost from	starting X decay	0.089145	0.0576576	0.06528	0.4840176
	C Total hours of	interval	15.75	5.28	3.2	19.58
	B Observed New X		1.315	2.37	1.08	2.2
b=.004/hr	A Interval		to - t1	t <sub>1</sub> - t <sub>2</sub>	t2 - t3	t3 - t4

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Interval	Decay of new mass	Total new	Amount of sugar	Average % S	Yield	Yield (fm curve)	% of actual
		mass yield	nsed	consumed			Yield
	$(E \times G \times C \times .004)$	(E + H)	(g/J)		SB/XB	SB/XB	
to - t-	0.0416652	1.4458102	5.48	1.4925	0.263833977	0.258098264	97.83%
t, - t2	0.024354261	2.45201186	19.17	8.208	0.127908809	0.144275124	112.80%
t <sub>2</sub> - t <sub>3</sub>	0.007329792	1.152609792	10.95	16.409	0.105261168	0.097997972	93.10%
ta - ta	0.103634643	2.7876522	52.025	33.56	0.053582936	0.05021553	93.72%

Table 3

## **Evaluation of Test Fermentation**

_	_
Total new X	(grams)
atio fm EQYId	(I CO <sub>2</sub> /g X)
Yield fm EQ%used Ra	
% fraction of S	
Interval	

1.445803	2.452006	1.1526299	2.787623
0.79324921	1.52663404	2.3594534	5.00801093
0.2580973	0.14427497	0.097998	0.0502161
1.4925	8.206	16.409	33.56
to - t <sub>1</sub>	t <sub>1</sub> - t <sub>2</sub>	t <sub>2</sub> - t <sub>3</sub>	t3 - t4

iterval	liters CO <sub>2</sub> predicted	liters CO <sub>2</sub> predicted	Average measured CO <sub>2</sub>	liters CO <sub>2</sub> predicted fm avg of measured
	fm model (g X x Ratio)	by actual Yield	(ml/min)	CO <sub>2</sub> flow rate at this interval

ւր - դ	1.1469	1.1192	1.972	1.8635
- գ	3.7433	4.2872	8.144	2.58
- գ	2.71968	2.5095	13.709	2.6321
t3-t4	13.9604	12.9849	11.154	13.1037

Table 4